

AROMA®

Instruction Manual Traditional Ice Cream Maker

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**Questions or
concerns about your
Ice Cream Maker?**

*Before returning to
the store...*



Aroma's customer
service experts are
happy to help.
Call us toll-free at
1-800-276-6286.



Answers to many
common questions and
even replacement parts
can be found online.

Visit
**[www.AromaCo.com/
Support.](http://www.AromaCo.com/Support)**





Thank you for your purchase of the Aroma® Traditional Ice Cream Maker. This unique appliance will bring the fun tradition of homemade ice cream into your home. Enjoy creating classic ice cream flavors or even experimenting with new favorites.

The included hand crank allows for the traditional experience of churning a homemade frozen treat yourself. And the electric motor allows for the modern convenience of the ice cream maker completing the job itself. Whatever your preference, the Aroma® Traditional Ice Cream Maker is a fun and easy way to enjoy the timeless American tradition of fresh, homemade ice cream.

In addition to instructions and tips on the use of your new ice cream maker, this manual also contains a number of delicious recipes. For more recipes (and even to submit your own), replacement parts, service and other great kitchen solutions, visit **www.AromaCo.com**.



Published By:
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www.AromaCo.com

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IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical appliances, including the following:

1. **Important: Read all instructions carefully before first use.**
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug or the electric motor in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use, before cleaning and before putting on or taking off parts.
6. Avoid contact with moving parts. Keep fingers, hair, clothing and utensils away during operation.
7. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner. Contact Aroma® customer service for examination, repair or adjustment.
8. The use of accessory attachments not recommended by Aroma® Housewares may cause injuries.
9. Do not use outdoors.
10. Do not allow cord to hang over the edge of the table or counter or to touch hot surfaces.
11. Do not use this appliance for other than its intended use.
12. Do not place this appliance on or near a hot gas or electric burner, or in a heated oven.
13. To disconnect power, press switch to the "OFF" position and then remove plug from wall outlet.
14. Never operate the ice cream maker dry. Always have ice cream mixture in the container while plugged in.
15. Do not use hot oil or liquids in ice cream maker (always chill mixtures before churning).

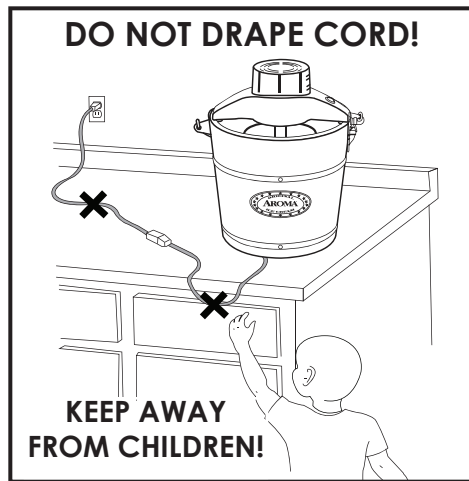
SAVE THESE INSTRUCTIONS



IMPORTANT SAFEGUARDS

Short Cord Instructions

1. A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if care is exercised in their use.
3. If a longer extension cord is used:
 - a. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - b. The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled by children or tripped over unintentionally.



Polarized Plug

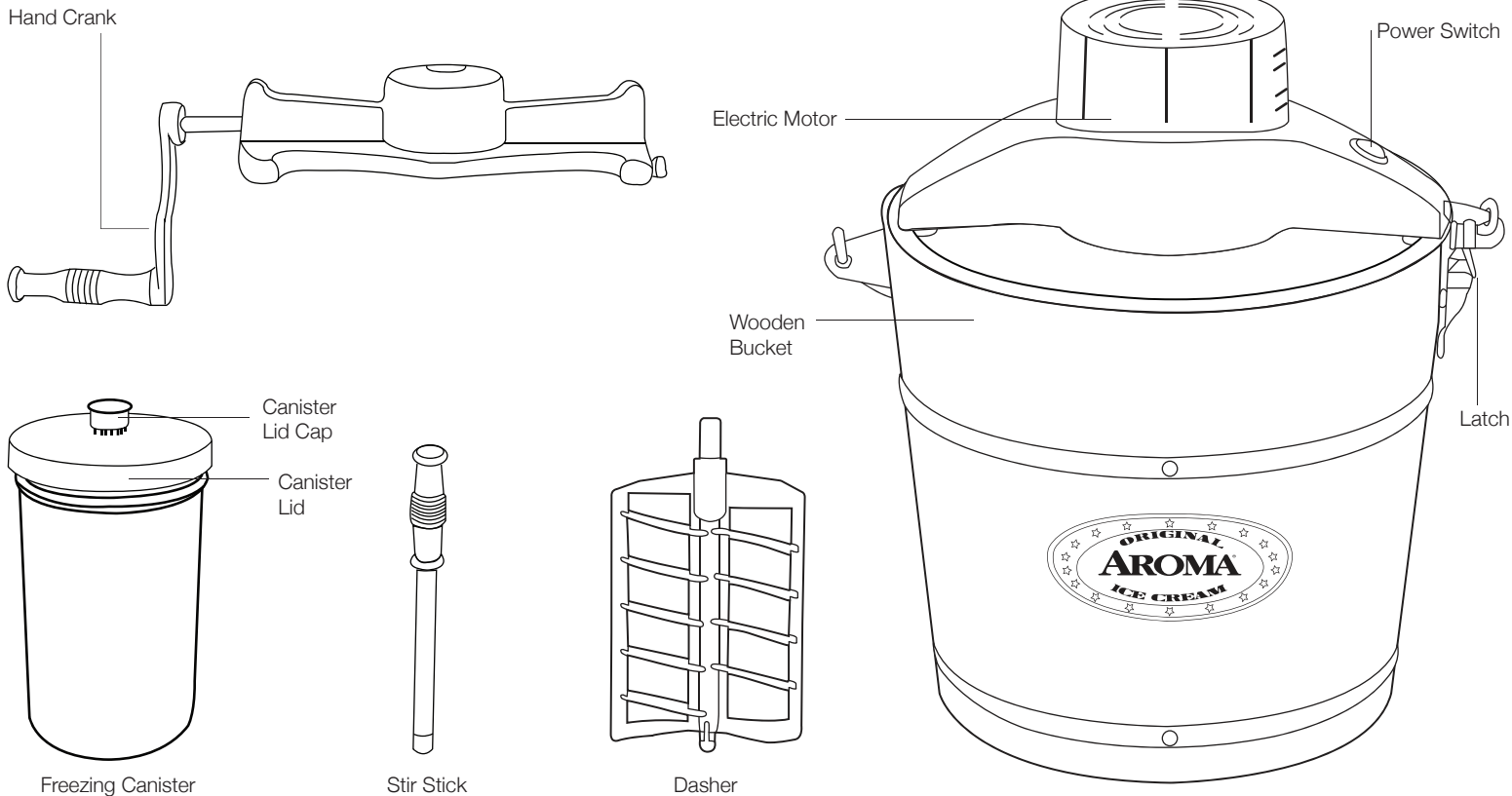
This appliance has a **polarized plug** (one blade is wider than the other); follow the instructions below:

To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.



PARTS IDENTIFICATION

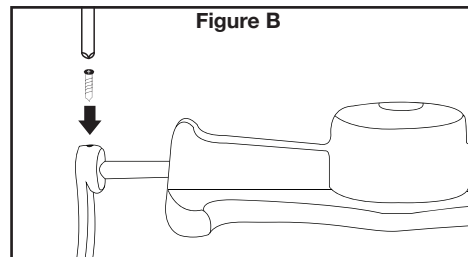
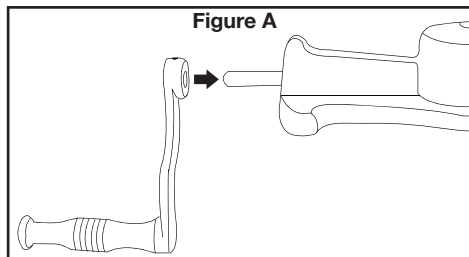




BEFORE FIRST USE

1. Read all instructions and important safeguards.

2. Remove all packaging materials and ensure items have been received in good condition.
3. Tear up all plastic bags, as they can pose a risk to children.
4. Wash the canister lid, freezing canister, canister cap, dasher and stir stick in warm, soapy water. Dry thoroughly.
5. Wipe electric motor and hand crank with a damp cloth.
6. Treat the wooden bucket. To prevent leaks, the wooden bucket will need to be treated before each use. Place the bucket in a water-safe area and fill it roughly $\frac{3}{4}$ full with water. Allow it to soak for about one and a half hours. This will give the wood a chance to expand so that the water/salt mixture will not leak during use.
7. Assemble the hand crank. To assemble, attach the handle portion to the crank (Figure A). Secure the handle to the crank with the provided screw using a Phillips-head screwdriver (Figure B).

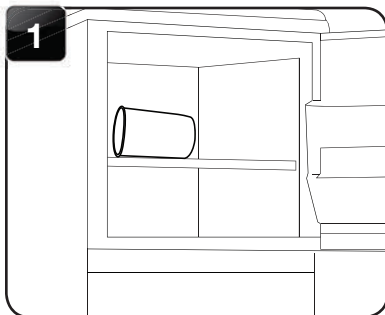


NOTE

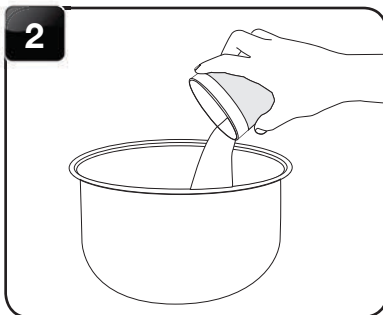
- When first opening the ice cream maker, an odor may be present from the treatment process of the wooden bucket. This is normal. Allow the wood bucket to air out and the odor should dissipate shortly.
- Do not use abrasive cleaners or scouring pads.
- Do not immerse the electric motor, cord or plug in liquid at any time.



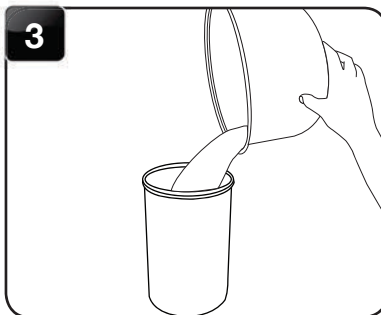
TO MAKE ICE CREAM



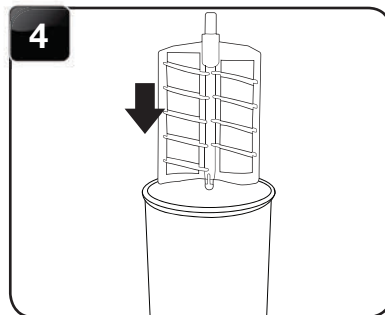
1 Chill the freezing canister in the freezer overnight (or at least for one hour).



2 Following your chosen recipe, mix ice cream ingredients together. For best results, chill the ice cream mixture in the refrigerator until cold.



3 Pour ice cream mixture into the freezing canister (fill no more than $\frac{2}{3}$ full, as mixture will expand during freezing).



4 Insert the dasher into the center of the freezing canister so that the end of the dasher nestles into the dimple at the center of the freezing canister.



NOTE

- For best results, chill the ice cream mixture before making ice cream. The mixture should be cold when it is added to the freezing canister.

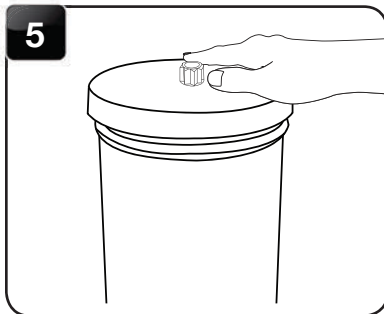


**HELPFUL
HINTS**

- There are many classic ice cream recipes included in the back of this manual. For more delicious frozen treat ideas, or even to submit your own, visit www.AromaCo.com.
- Expect to use 20 pounds of ice (one large bag) for each batch of ice cream.



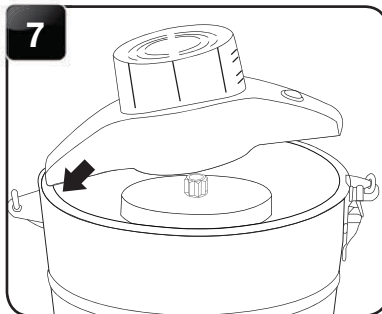
TO MAKE ICE CREAM (CONT.)



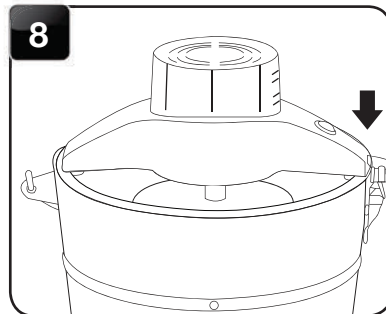
5 Place the canister lid securely onto the canister.



6 Place the freezing canister into wooden bucket, so that it engages the cone at the center of the bucket.



7 Slide the rectangular end of the hand crank or electric motor into the rectangular hole on the rim of the bucket.



8 Drop the opposite end of the hand crank/electric motor into the opening on the opposite side of the wooden bucket. Secure the hand crank/electric motor to the wooden bucket with the latch.



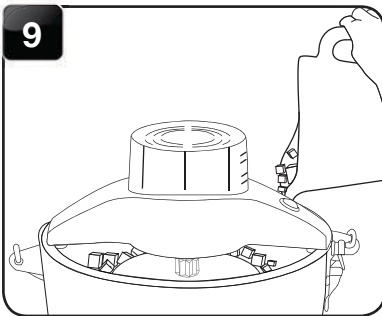
HELPFUL
HINTS

- For a bit of family fun, the hand crank is a great way to start churning ice cream. As it freezes churning will become more difficult. The electric motor is a great way to finish churning ice cream.



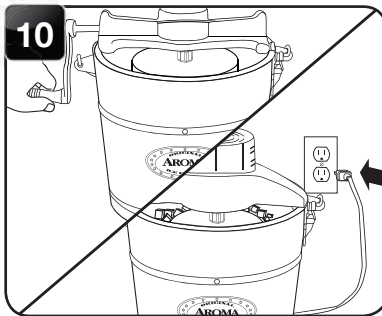
TO MAKE ICE CREAM (CONT.)

9



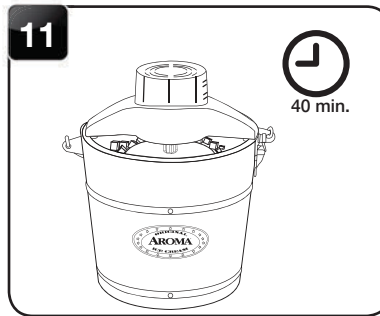
Fill the wooden bucket with a mixture of ice and rock salt. Fill the ice in layers, topping each layer with rock salt, until the ice/salt mixture nears the drainage hole of the wooden bucket.

10



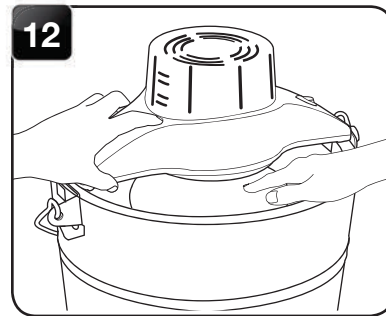
Begin churning ice cream by either turning the hand crank or plugging in and turning on the electric motor.

11



The ice cream should continue to churn for roughly 40 minutes or until the electric motor stops or it becomes very difficult to churn with the hand crank.

12



With one hand holding the freezing canister in place, remove the hand crank/electric motor.



NOTE

- As water and ice will leak out of the drainage hole during use, the ice cream maker should be setup in an area that will not be damage. Placing a towel down under the ice cream maker will also help reduce cleanup.
- The amount of rock salt used is key. Too little rock salt, and the ice cream will not properly freeze; too much and it will freeze too quickly.
- When using the electric motor, the freezing canister will spin, but the dasher will not. The hand crank will turn both the freezing canister and the dasher.

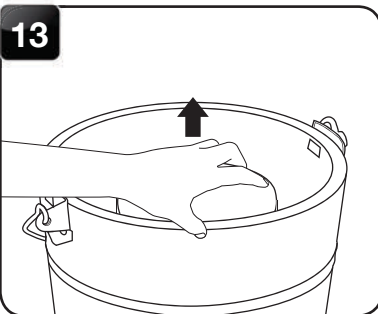


HELPFUL
HINTS

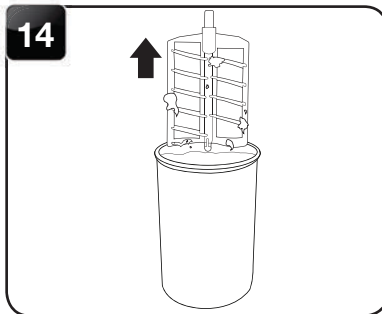
- When adding water, the level of ice will drop down as ice melts. More ice may need to be added if the ice level drops too far below the drainage hole.
- Use the stir stick accessory to break up any blockages in the ice that may prevent the canister from spinning.
- Rock salt can be found in the salt section of most grocery chains or purchased from most major online retailers.



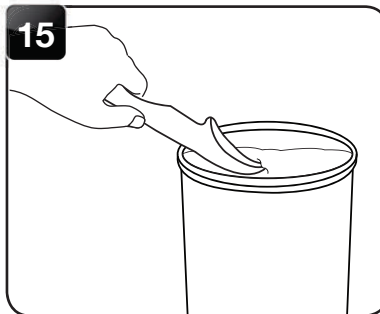
TO MAKE ICE CREAM (CONT.)



13 Clearing ice and salt away from the top of the freezing canister, remove the freezing canister from the wooden bucket.



14 Once salt and ice are cleared from the top of the canister, remove the canister lid and pull the dasher out. Scrape excess ice cream from the dasher.



15 Ice cream is now ready to serve. Store ice cream in a freezable container.



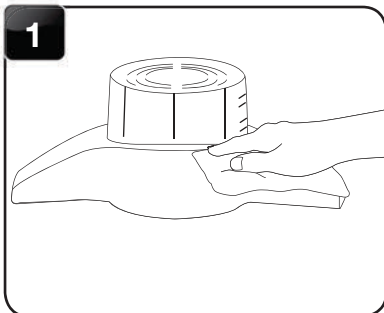
HELPFUL HINTS

- If storing ice cream in the freezing canister, close the canister hole with the included canister cap. Do not lay the canister flat to avoid spills.
- For more tips and hints on using the ice cream maker, refer to “Troubleshooting” on **page 10**.
- Because homemade ice cream lacks the preservatives of store-bought ice cream, it will typically last about one week when stored properly.

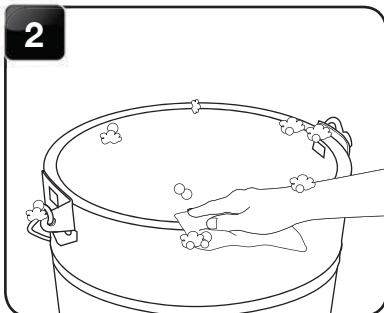


TO CLEAN

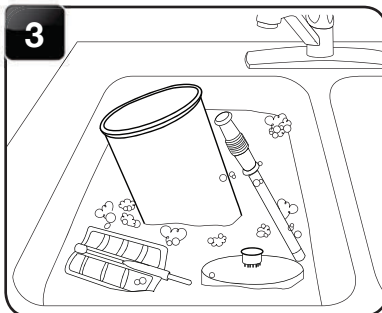
Always unplug the ice cream maker and allow all parts to cool completely before cleaning.



1 Wipe the electric motor and/or hand crank with a damp cloth to remove any debris.



2 Thoroughly clean the wooden bucket with a soapy sponge to remove all saltwater residue. Rinse to ensure salt does not corrode metal parts.



3 Wash the freezing canister, canister lid, dasher, stir stick and canister cap with soapy water and dry thoroughly.



3 Reassemble for next use.



NOTE

- Do not use harsh, abrasive cleaners.
- This appliance and its accessories are NOT dishwasher-safe.
- **Do not place the canister lid back on the canister until it is completely dry.**
- **Any other servicing should be performed by Aroma® Housewares. Contact Aroma® customer service at 1-800-276-6286 Mon-Fri, 8:30am to 4:30pm PST or via email at CustomerService@AromaCo.com.**

? TROUBLESHOOTING

Problem	Solutions
Ice cream turned out soft or runny.	<i>Homemade ice cream traditionally has the consistency of a milkshake. If a firmer consistency is preferred, follow these steps:</i> • Allow the ice cream mixture to freeze further by placing the freezing canister into the freezer. The freezing canister can also be frozen further by leaving it in the wooden bucket and adding more ice and covering with a towel. • Once the electric motor stops churning, place the hand crank onto the ice cream maker and manually churn until it reaches the desired consistency. • Recipes that include alcohol (including vanilla or peppermint extract) may inhibit the freezing process. It is best to add alcoholic ingredients toward the end. • Pay close attention to the amount of rock salt used. Too little salt may inhibit the freezing of ice cream. See step 9 of "To Make Ice Cream" on page 7 for tips on adding rock salt.
The salt water mixture leaked out of the wooden bucket.	Before using the ice cream maker, it is necessary to soak the wooden bucket in water for at least one and a half hours. This allows the wood to expand and prevents leaks. To do so, simply fill the wooden bucket about $\frac{2}{3}$ full with water and allow it to sit in the sink or another water-safe area. Pour out the water and it is ready to use.



TROUBLESHOOTING (CONT.)

Problem	Solutions
The canister and/or dasher jammed or stopped during the churning process.	<i>Jamming of the canister or dasher may be due to one of the following issues:</i> • Ice may have caused a blockage in the wooden bucket. Stop churning by turning off the motor or ceasing use of the hand crank and check that the ice in the bucket is broken up into small, coarse pieces. The plastic stir stick can be used to break up any blockages that may occur. • If the dasher becomes stuck, check to see if ice cream is done churning. Homemade ice cream should have the consistency of a milk shake. • If there are hard pieces in the ice cream mixture (such as chocolate chips or nuts) they may cause the dasher to become jammed. It is best to add any such ingredients roughly 30 minutes into the churning process. • Check the freezing canister to see if the ice cream mixture has frozen around the edges. If it has, use a spatula or plastic spoon to scrape the edges and break up the frozen ice cream. The dasher should work normally once the edges are clear.
The ice cream mixture tasted fine, but after churning it does not taste the same.	Actual ice cream will always taste less sweet than the initial mixture. The amount of sugar in the recipe can be adjusted to suit personal tastes, keeping in mind the freezing process will lessen the sweetness of the final ice cream.
The ice cream went bad when stored in the freezer.	Because homemade ice cream lacks many of the preservatives that come in store-bought ice cream, it does not store well. Usually homemade ice cream will last about one week when stored properly. To keep ice cream at its freshest, place it in an airtight plastic container and store it in the freezer.



RECIPES

Aroma's Favorite Easy Vanilla Ice Cream

Ingredients

10 cups	half and half
2 cans	sweetened condensed milk
5 tbsp	real vanilla extract (do not use imitation)

Combine all ingredients in a large bowl and allow to chill. Add chilled mixture to the freezing canister. Follow the instructions in "To Make Ice Cream" on **pages 5-8**. Do not fill the freezing canister more than $\frac{2}{3}$ full, as the mixture will expand during freezing. This recipe will make a couple of batches.

Cherries and Chocolate Ice Cream

Ingredients

1½ cups	chocolate shavings
1½ cups	fresh cherries, pitted and halved
12	large eggs
4½ cups	sugar
12 cups	heavy cream
6 cups	milk

Place the cherries and the chocolate shavings in separate bowls. Cover and chill until cold. Whisk the eggs in a mixing bowl until light and fluffy, 1 to 2 minutes. Slowly mix in sugar, whisking until completely blended. Slowly add cream and milk; whisk until blended. Pour mixture into freezing canister and follow the directions in the "To Make Ice Cream" section, **pages 5-8**. Do not fill the freezing canister more than $\frac{2}{3}$ full, as the mixture will expand during freezing. Add chocolate shavings and cherries to finished ice cream and enjoy! This recipe will make a couple of batches.



RECIPES

Cookie Dough Ice Cream

Ingredients

2 cups	chocolate chip cookie dough, crumbled into small pieces
1¼ cups	mini chocolate chips (optional)
12	large eggs
4½ cups	sugar
12 cups	heavy cream
6 cups	milk

Place the cookie dough and the chocolate chips in separate bowls. Cover and chill until cold. Whisk the eggs in a mixing bowl 1-2 minutes, until light and fluffy. Slowly mix in sugar, whisking until completely blended. Slowly add cream and milk and whisk until blended. Pour mixture into freezing canister and follow the directions in the “To Make Ice Cream” section, **pages 5-8**. Do not fill the freezing canister more than $\frac{2}{3}$ full, as the mixture will expand during freezing. When the mixture has finished churning, add cookie dough and chocolate chips (optional) and stir in evenly. This recipe will make a couple of batches.

Coffee Ice Cream

Ingredients

9 cups	half and half
4½ cups	sugar
9 tbsp	instant coffee powder
12 cups	heavy cream

Combine all ingredients in the freezing canister. Stir well until both sugar and instant coffee powder are dissolved. Freeze as instructed and follow the directions in the “To Make Ice Cream” section, **pages 5-8**. Do not fill the freezing canister more than $\frac{2}{3}$ full, as the mixture will expand during freezing. This recipe will make a couple of batches.



RECIPES

Rocky Road Ice Cream

Ingredients

2½ cups	granulated sugar
1 tsp	salt
4 cups	milk
12 squares	semi-sweet chocolate
4 cups	half and half
12 cups	whipping cream
2 tbsp	vanilla extract
4 cups	mini marshmallows
3 cups	chocolate chips
2 cups	chopped pecans

Mix the milk and chocolate in a large saucepan. Over medium heat, stir until the chocolate is completely melted. Remove from heat and slowly add sugar and salt, mixing well, until dissolved. Stir in the remaining ingredients, except the marshmallows, pecans and chocolate chips, then cover and refrigerate for about 30 minutes or until the mixture has chilled. Pour mixture into the freezing canister and follow the directions in the "To Make Ice Cream" section, **pages 5-8**. Do not fill the freezing canister more than $\frac{2}{3}$ full, as the mixture will expand during freezing. Add marshmallows, pecans and chocolate chips after the ice cream has finished churning and stir in evenly. This recipe will make a couple of batches.

Vanilla Ice Cream

Ingredients

3 cups	granulated sugar
2¼ tbsp	cornstarch
½ tsp	salt
2¼ tbsp	vanilla
10½ cups	milk
8	eggs, beaten
4⅛ cups	heavy cream
2¼ cups	half and half

Mix the sugar, cornstarch and salt in a large saucepan. Over medium heat, slowly stir in the milk, stirring constantly. Very slowly, add the beaten eggs and continue to stir. Reduce heat to low and cook until mixture thickens slightly. Slowly add vanilla, half and half and heavy cream. Pour into a large glass bowl and refrigerate for 2-4 hours or until mixture has chilled. Remove from refrigerator. Pour mixture into the freezing canister and follow the directions in the "To Make Ice Cream" section, **pages 5-8**. Do not fill the freezing canister more than $\frac{2}{3}$ full, as the mixture will expand during freezing. This recipe will make a couple of batches.

For additional ice cream maker recipes, or even to submit your own, visit our website at www.AromaCo.com!



RECIPES

Chocolate Ice Cream

Ingredients

5⅓ cups	granulated sugar
4 tsp	cornstarch
1 tsp	Salt
12 cups	milk
8	eggs, beaten
12 squares	semi-sweet chocolate, melted
2⅔ cups	half and half
4 cups	whipping cream
4 tbsp	vanilla extract

Mix the sugar, cornstarch and salt in a large saucepan. Over medium heat, slowly stir in the milk, stirring constantly until the mixture begins to simmer. Very slowly, add the beaten eggs and continue to stir. Reduce heat to low and cook until mixture thickens slightly. Slowly stir in the melted chocolate and whisk until all chocolate is combined and the mixture is smooth. Slowly add vanilla, half and half and heavy cream. Pour into a large glass bowl, cover and refrigerate for 2-4 hours or until mixture has chilled. Pour mixture into the freezing canister and follow the directions in the "To Make Ice Cream" section, **pages 5-8**. Do not fill the freezing canister more than ⅔ full, as the mixture will expand during freezing. This recipe will make a couple of batches.

Peanut Butter Chocolate Chip Ice Cream

Ingredients

5⅓ cups	granulated sugar
4 tbsp	cornstarch
1 tsp	salt
3 tsp	vanilla
12 cups	milk
8	eggs, beaten
4 cups	heavy cream
2⅔ cups	half and half
3 cups	chocolate chips
2 cup	peanut butter or peanut butter chips, melted

Mix the sugar, cornstarch and salt in a large saucepan. Over medium heat, slowly stir in the milk, stirring constantly. Very slowly, add the beaten eggs and continue to stir. Reduce heat to low and cook until mixture thickens slightly. Slowly stir in peanut butter and whisk until all peanut butter is combined and mixture is smooth. Slowly add vanilla, half and half and heavy cream. Pour into a large glass bowl and refrigerate for 2-4 hours or until the mixture has chilled. Pour the mixture into the freezing canister and follow the directions in the "To Make Ice Cream" section, **pages 5-8**. Do not fill the freezing canister more than ⅔ full, as the mixture will expand during freezing. Stir in chocolate chips once ice cream is finished churning and stir evenly. This recipe will make a couple of batches.



WARRANTY

LIMITED WARRANTY

Aroma Housewares Company warrants its products against defects in material and workmanship for one year from provable date of purchase in the United States.

Within this warranty period, Aroma Housewares Company will repair or replace, at its discretion, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase and U.S. \$25.00 for shipping and handling charges payable to Aroma Housewares Company.

Before returning an item, please call the toll free number below for a return authorization number. Allow 2-4 weeks for return shipping.

This warranty does not apply if the warranty period expired; the products has been modified by any unauthorized service center or personnel; the defect was subject to abuse, improper use not conforming to product manual instructions, or environment conditions more severe than those specified in the manual and specification, neglect of the owner or improper installation; the defect was subject to Force Majeure such as flood, lightning, earthquake, other natural calamities, war, vandalism, theft, brownouts or sags (damage due to low voltage disturbances).

This warranty gives you specific legal rights, which may vary from state to state, and does not cover areas outside the United States.

AROMA HOUSEWARES COMPANY
6469 Flanders Drive
San Diego, California 92121
1-800-276-6286
M-F, 8:30 AM - 4:30 PM, Pacific Time
Website: www.AromaCo.com

SERVICE & SUPPORT

In the event of a warranty claim, or if service is required for this product, please contact Aroma® customer service toll-free at:

1-800-276-6286
M-F, 8:30AM-4:30PM, Pacific Time

Or we can be reached online at CustomerService@AromaCo.com.

For your records, we recommend stapling your sales receipt to this page along with a written record of the following:

Date of Purchase: _____

Place of Purchase: _____



NOTE

- Proof of purchase is required for all warranty claims.